EXHIBIT K







Tomorrow for 3 Guests >



•0000000

Bisou Uptown





Gourmet • Uptown • \$\$

COVID-19 UPDATES

Stay in the know.

Add to your Hit List to get updated when they plan to reopen for regular service. Learn More.





1 3 Guests

1/4

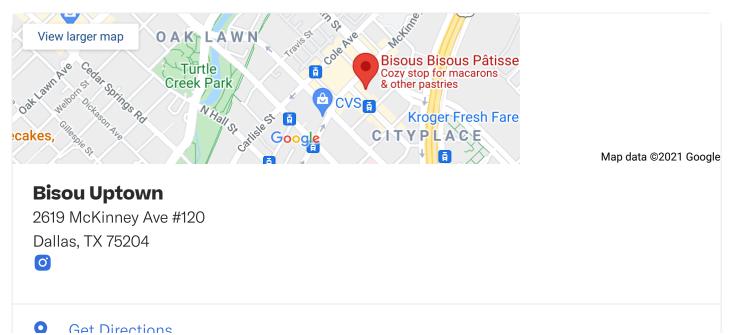


Need to Know

We offer Valet to every guest and even though reservations are HIGHLY recommended, we do take walk-ins as well. Please visit us on our website "www.bisoudallas.com" & on Instagram @BISOUDTX.

About Bisou Uptown

BISOU brings an unparalleled combination of Continental Cuisine and curated entertainment to the UPTOWN District with a robust beverage program featuring classic cocktails, an extensive wine list, and champagne magnums served up in a sleek contemporary interior. Founded and conceptualized by Clé Group and is helmed by Master Chef of France, Frédéric Perrier.



82

2/4

Case 3:21-cv-01614-B Document 55-12 Filed 08/27/21 Page 4 of 5 PageID 1028



+1 214-434-1973



https://www.bisoudallas.com

Discover restaurants to love.









RESY Right this way

Newsroom iOS App Android App About Careers

Resy powers the world's best restaurants, using technology to imagine the future of hospitality.







Discover & Book

Nearby Restaurants

Climbing

Top Rated

New on Resy

Events

Stories

For Restaurants

Resy OS Overview

Features

Plans & Pricing

Why Resy OS

Request a Demo

Resy OS Blog



DALLAS RESTAURANT WEEK DINNER MENU

\$49 PER PERSON

FIRST COURSE: PLEASE CHOOSE ONE OF THE FOLLOWING

JUMBO LUMP CRAB BEIGNETS

Beer Battered with Chipotle Aioli & Shaved Radish

ASIAN CHICKEN LETTUCE CUPS

Chicken Salad, Spiced Peanuts, Pickled Ginger & Chives

BEET CARPACCIO SALAD

Whipped Goat Cheese, Arugula, Pistachios, Shallots & Blood Orange Vinaigrette

RED CHILI OIL DUMPLINGS

Crispy Pork & Vegetable Wontons, Pickled Ginger w/ Ponzu Sauce

SECOND COURSE: PLEASE CHOOSE ONE OF THE FOLLOWING

10 OZ NY STRIP

Buttery Potato Mash & Sautéed Vegetables

ALMOND CRUSTED FLOUNDER

Sautéed Vegetables & Champagne Lemon Vinaigrette

CHIMICHURRI ROASTED HALF CHICKEN

Smoked Mushrooms, Pearl Onions, Roasted Marble Potatoes, Bacon Lardons & Garlic Jus

CORN CRUSTED EGGPLANT

Sautéed Vegetables, Steamed Rice & Ponzu Sauce

THIRD COURSE: PLEASE CHOOSE ONE OF THE FOLLOWING

TROPICAL PANNA COTTA

Coconut Milk, Mango Puree, Mascarpone Cream & Pomegranate Seeds

HAZELNUT CHOCOLATE CAKE

Bourbon Ice Cream & Crème Anglaise

VANILLA BEAN CRÈME BRULEE

Mixed Seasonal Berries & Chantilly Cream

A customary gratuity of 20% will be added to all checks